

A chef we know wants to make a sauce that has all but one item ingredient organic. Can the sauce be called organic?

First, the operation must be certified in order to consider the label for the sauce. Then, in order for the sauce to be called "organic" it must contain (by weight or fluid volume, excluding water and salt) not less than 95 percent organically produced raw or processed agricultural products. Any remaining ingredients must be organically produced, unless not commercially available in organic form or must be nonagricultural substances or nonorganically produced agricultural products produced consistent with the National List. The sauce could be called "made with organic (specified ingredients or food group(s))," provided it contains (by weight or fluid volume, excluding water and salt) at least 70 percent organically produced ingredients which are produced and handled pursuant to requirements the regulations.

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